

Requirements FOR **Wild Harvested Mushrooms** AT Retail

Wild harvested mushrooms are edible mushroom varieties that grow in the wild and are harvested from their natural environment. It may be difficult to distinguish between wild mushrooms that are poisonous and those that are safe to eat. Mushroom poisoning may cause mild to severe illness, or even death. For this reason, the use of wild harvested mushrooms in retail establishments is regulated by the [Wisconsin Legislature: Chapter ATCP 75 Appendix 3-201.16](#).

Receiving Wild Harvested / Foraged Mushrooms

When a retail establishment receives wild foraged mushrooms, the wild mushroom forager must provide current credentials to show their qualifications and knowledge of the wild mushroom species they are selling to the retail food establishment by completing a mushroom identification course from an accredited college, university, or mycological society.

[Wisconsin Mycological Society - WMS Home](#)

[Minnesota Mycological Society - Minnesota Mycological Society](#)

[Midwest American Mycological Information – Wild-foraged Mushroom Identification](#)

*This is not an all-inclusive list of approved course options. Course requirements vary by provider and may include classroom work and may be in-person or virtual. The exam and certification expiration dates also vary by course provider. Courses must be from a college, university, or mycological society and include the following learning objectives of the species being foraged: illness information, identification, harvesting, best handling practices, and regulatory requirements.

Native Wisconsin Wild Harvested / Foraged Mushroom Species that are Considered Safe to Consume

Chaga - *Inonotus obliquus*

Chanterelles (all WI species) - genus *Cantharellus*

Chicken of the Woods - *Laetiporus cincinnatus* and *Laetiporus sulphureus* except: *Laetiporus huronensis*

Ganoderma Species considered Reishi in WI - *Ganoderma tsugae* (primarily considered reishi), plus *Ganoderma applanatum*, *Ganoderma sessile*

Giant Puffball - *Calvatia gigantea*

Hedgehog mushrooms (all WI species) - genus *Hydnum*

King Boletes / Porcini (all WI species) - *Boletus edulis* clade

Lion's Mane, Bear's Head, and Comb Tooth (all WI species) - genus *Hericium*

Loyster mushrooms - *Hypomyces lactifluorum* on its host

Maitake / Hen of the Woods - *Grifola frondosa*

Matsutake (WI's species) - *Tricholoma magnivelare*

Morels (all WI species) - genus *Morchella*

Oyster mushrooms (all WI species) - genus *Pleurotus* & the invasive *Pleurotus citrinopileatus*

Pheasantback / Dryad's saddle - *Cerioporus squamosus*

Salisbury Steak of the Woods / Resinous polypore - *Ischnoderma resinatum*

Trumpets (all WI species) - genus *Craterellus*

Turkey Tail - *Trametes versicolor*

Required Record Keeping for Retail Food Establishments Purchasing Wild Mushrooms

A purchase record is required for all wild foraged mushrooms purchased from a certified wild mushroom harvester. The wild harvested mushrooms may be purchased from states other than Wisconsin, if they are purchased from an approved source. This receipt must be maintained at the facility for 90 days and contain the following information:

- Seller's name and contact information
- Identifier's name (if different from the seller)
- Purchaser's name
- Identification of the mushroom by both scientific and common name
- Date of harvest
- Date of sale
- Total weight of mushrooms sold
- County of harvest

Did you know that **Cultivated Wild Mushrooms** are not the same as **Wild Harvested Mushrooms**?

Cultivated wild mushrooms are a naturally wild mushroom species that is grown, harvested, and processed under controlled conditions; a substrate is inoculated and the mushroom species grows. Cultivated wild mushrooms may be used as an ingredient in your licensed retail establishment without any additional requirements.

License Requirements

Mushrooms are considered a raw agricultural product. A license is not required for wholesaling of harvested, unprocessed cultivated or wild harvested mushrooms, whether selling in bulk or in a retail size package. A license is required when mushrooms are further processed, such as cutting, slicing or drying.

Learn more at [DATCP Home Wisconsin Retail Food Safety](#) or send questions to DATCPDFRSRETAIL@wisconsin.gov

